

# Food Service Establishment Inspection Report

Name:	<b>Bamboo Star Restaurant</b>			Establishment Number	<b>98</b>
Address:	<b>26 Carriage Oak Dr</b>			<b>1-56573</b>	
	<b>Tyrone, GA 30290</b>			Previous Score	
Year	Month	Day	Inspection Time	Purpose	Enforcement
<b>2005</b>	<b>12</b>	<b>22</b>	<b>10:40</b>	<b>Routine</b>	<b>1</b>

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules.  
X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)				CRITICAL ITEMS (Category II)				GENERAL ITEMS (Category III)			
Food	CAT	Points		X ✓		Sewage	CAT	Points		X ✓	
		Max	Min					Max	Min		
1. Safe; Approved Source	I					23. Sewage in Establishment	I				
2. Adulterated, Container, Labeled, Dispensed	II	10	5			24. Approved Sewage System	III	15	8		
<b>Personnel</b>				<b>Plumbing</b>							
3. Disease Control; Personal Hygiene	I					25. Installation; Maintained	III	4	2		
4. Tobacco, Clothes, Hair Restraints	II	8	6			26. No Cross-Connection; Back Siphonage	I				
<b>Food Protection</b>				<b>Toilet and Handwashing Facilities</b>							
5. Food Handling Techniques	I					27. Approved; Accessible	I				
6. Protected from Contamination	II	10	5	X		28. Constructed; Maintained; Number	III	4	2		
7. Storage Practices; Approved Containers	II	10	5			29. Clean; Proper Supplies Provided	II	10	5		
<b>Temperature Control</b>				<b>Garbage and Refuse Disposal</b>							
8. Enough Facilities to Maintain Food Temp	I					30. Containers, Covered, Number, Other	III	8	4		
9. Foods Rapidly Cooled; Held and Displayed	I					31. Storage Area; Clean, Construction	III	5	3		
10. Food Cooked to Proper Temperature	I					<b>Physical Facilities</b>					
11. Foods Rapidly Reheated; Properly Thawed	I					32. Floors, Walls, Ceilings	III	6	3		
<b>Equipment and Utensils</b>											
12. Dishwash Facilities Acceptable, Operational	I					33. Lighting; Fixtures Shielded	III	6	3		
13. Designed, Constructed, Installed, Located	III	6	3			34. Ventilation; Sufficient, Maintained, Clean	III	8	4		
14. Food Contact Surfaces Clean; Procedure	II	15	8			35. Personnel Facilities Provided, Used	III	2			
15. Approved Material; Maintained	II	6	3			<b>Other Operations</b>					
16. Testing Equipment Provided (Thermometer)	II	5	3			36. Toxic Materials, Storage, Use, Label	I				
17. Cloths; Clean, Properly Stored, Used	II	4	2			37. Roaches, Flies, Rodents	III	15	8		
18. Non-Food Contact Surfaces	III	15	8			38. Proper Cleaning Methods Used	III	2			
19. Storage; Handling Procedures	II	6	3			39. Authorized Personnel, Animal Control	II	5	2		
20. Single Service Articles	II	6	3			40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry	III	2			
<b>Water</b>											
21. Approved Source; System Operational	I					41. Approved Area For Food Service Operation	III	2			
22. Hot and Cold Water as Required	II	5	2			The following Category I Items were corrected at the time of the inspection: <b>N/A</b>					

ws 10/08/00

Cat II - Correct Within 72 hrs  
6. Cover rice noodles, prepared veggies and open cans on cook line shelves.  
Notes: 1) VERY CLEAN!! 2) Remember to place shipments as soon as possible after delivery: 3) Remember to use scoops with handles - only one container without handles.

Discussed with/Title Shiao F. Yeh - Owner

Inspected By/Title: